

IN THE CLAIMS

Claims 1 – 33 are pending in this application with claim 13 being amended by this response. Claims 1 – 12 and 22 – 33 have been withdrawn from consideration.

Claims 1 – 12 (withdrawn)

13. (Currently Amended) A method of producing an antibacterial composition for eradicating and/or controlling pathogens comprising the steps of:

adding the ingredients of water; ~~Sorbetrol~~ a compound having the chemical formula $\text{H}_2\text{SO}_4 + (\text{NH}_3)_2\text{SO}_4$; and at least one of copper, silver and gold into a mixture; agitating said mixture until the ingredients are blended together; and diluting said mixture to an effective antibacterial composition.

14. (Original) The method of claim 13, further comprising the step of adding inert ingredients for adjusting a pH of said composition.

15. (Original) The method of claim 14, wherein the step of adding inert ingredients includes adding at least one of surfactants, detergents and buffers.

16. (Original) The method of claim 13, wherein the at least one of copper, silver and gold is provided in a copper:silver/gold ratio of between 1:1 and 32:1.

17. (Original) The method of claim 13, wherein the at least one of copper, silver and gold is able to remain in suspended in the water.

18. (Original) The method of claim 13, further comprising the step of forming the composition in one of an aerosolized, misted, vaporized, fogged, humidified forms to produce micronized particles which are able to remain in suspension in the air for long

periods of time in order to act on and eradicate or disinfect air-borne fungal spores and/or other pathogens.

19. (Original) The method of claim 13, further comprising the step of forming the composition in one of a liquid, soap, salve or other form able to be applied to a surface affected by a pathogen.

20. (Original) The method of claim 13, further comprising the step of coating or otherwise treating food products including at least fish, shellfish, meat, milk, poultry, eggs and irrigated crops or non food products in the composition thereby coating the product and eliminating any bacteria on or within the food product in order to minimize pathogens resulting from ingestion of the food product and increase the shelf life of the food product.

21. (Original) The method of claim 13, further comprising the step of adding the composition to a supply of liquid thereby eradicating or disinfecting pathogens from within the liquid.

Claims 22 – 33 (withdrawn)